



COOPERATIVE
EXTENSION
SERVICE
UK
UNIVERSITY OF
KENTUCKY
College of Agriculture,
Food and Environment



WILDERNESS FIELD to FORK

HUNT YOUR OWN LOCAL MEAT • LOUISVILLE KENTUCKY

If you want the ultimate in free-range, antibiotic/additive-free meat then sometimes you just have to do it yourself. This workshop will teach you deer hunting basics to help you live more sustainably. Eat wild. Eat natural.

Pre-Register at fw.ky.gov
www.research.net/s/FieldToFork-Lou
More info: Brian.Clark@ky.gov
or 800-858-1549.

Crossbows or rifles (as applicable) and ammunition will be provided for workshop and during hunts. Experienced mentors will be available to assist course participants in their first hunts.

COST - \$50

Lodging & Sat. luncheon provided. Annual hunting license and deer permit required for hunts.

SCHEDULE

October 2 (evening) – Classroom Instruction

October 3 (morning & afternoon) – Hands-On Workshop
with Butchering & Cooking

October 3 (pm) & 4 – Mentored Deer Hunt Opportunities
TBA – Venison Culinary Social



Instruction will include: understanding deer, making ethical shots, hunting essentials, hunter ed certification, field game care, meat processing & preservation, and cooking venison with Louisville chef Eric Morris, Game Meats Expert

For more info visit fw.ky.gov/pages/fieldtofork.aspx

